

NOVA CELTA RUSTIC BAGUETTE

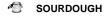








The breads of the Premiére family are characterised by their intense flavour obtained thanks to the mother dough and a two-stage fermentation process. The Nova Celta is a bar of family format ideal to offer in our bakery a bread with different flavor and good conservation.



TWO STAGE FERMENTATION PROCESS

B HIGH HYDRATION

STONE BAKED OVEN

ILAN CLEAN LABEL

VEGAN

SOURCE OF PROTEIN

UNITS PER BOX	21 Units/Box 28 Boxes/Pallet
BOX DIMENSION	600x398x263
COOKING	17 min 200 °C
DEFROSTING	20 min
WIDTH(CM)	9 cm
LENGTH(CM)	46 cm
PRE-COOKED WEIGHT	295 g

